

CITY OF SAINT PAUL

Christopher B. Coleman, Mayor

375 Jackson Street, Suite 220 Saint Paul, Minnesota 55101-1806 Telephone: 651-266-9090 Facsimile: 651-266-9124 Web: www.stpaul.gov/dsi

# MAJOR HEALTH ISSUES THAT NEED TO BE ADDRESSED BY VENDORS AT THE SAINT PAUL FARMER'S MARKET

## I) License Requirement:

- 1. Anyone selling processed foods, (bakery products, sandwiches, soups, jerky, etc.), and anyone who is selling processed home grown or home raised products such as, (cheese, turkey, buffalo, beef, pork, etc.), will need a Saint Paul Farmer's Market license.
- 2. Anyone selling their own unprocessed foods (whole fruits, vegetables, flowers, etc.) will not need a Saint Paul license.
- 3. The Minnesota Department of Agriculture also inspects and licenses businesses at the Farmer's Market and should be contacted regarding their licensing requirements.

## II) Hand washing Facilities:

The Farmer's Market does not have Hand washing facilities; therefore, the following items are required in each sales booth:

At a minimum, any vendors selling food items must have moist towelettes available. Vendors selling prepared foods and/or giving out food samples and other vendors, as determined by the health inspector, must provide a container with a spigot handle that is filled with warm water, a bucket to catch the waste water, and a liquid soap dispenser, single service towels and a nail brush.

If it is determined this is not adequate, the health inspector may require other equipment.

#### III) Food Temperatures:

- 1. Potentially hazardous foods must be kept in adequate, approved mechanical refrigeration at 41 degrees Fahrenheit, or colder.
- 2. All potentially hazardous hot foods must be kept at 140 degrees Fahrenheit, or hotter.
- 3. All coolers are required to have an accurate, thermometer readily visible.
- 4. All vendors, selling potentially hazardous foods, are required to have a food thermometer to test food temperatures.

#### IV) Food Protection:

- 1. Foods open to customer contamination create a potential health risk. Food samples must be protected from contamination with properly designed and installed food shields. Additional/other types of protection may be required, as required by the health inspector.
- 2. Storage: All foods and single service items including paper napkins, plastic spoons, paper plates etc. must be stored at least six (6) inches off of the ground.

## V) Utensil Washing:

- 1. Food vendors that use multi-use equipment or utensils to prepare or serve food must provide a utensil washing station in their sales booth.
- 2. A utensil washing station may consist of three (3) containers filled with clean water. The first must have soapy water, the second must have clean rinse water and the third must have a clean sanitizing solution, (such as bleach water). The water must be replaced when it is soiled.
- 3. Each vendor must provide readily available "test strips" to check the concentration of the sanitizer rinse in the third container.

## VI) Personnel Issues:

- 1. Vendors/employees experiencing illness must be excluded from any contact with food.
- 2. Vendors/employees selling food must wear effective hair control (hats, hair nets, etc.).
- 3. Hand contact with food must be minimized. Whenever possible, tongs, single service tissue papers, scoops, spoons, etc., should be used to handle the food.
- 4. Vendors/employees must not eat, drink, or smoke in the food booths.
- 5. Vendors/employees must wash their hands before handling foods, after eating, coughing, sneezing, drinking, smoking or taking a break.

## VII) Equipment:

- 1. All equipment must comply with the appropriate NSF International Standards.
- 2. If foods are heated or reheated on-site, appropriate equipment, approved by the Saint Paul health inspector must be used. Domestic (household) heating or hot holding equipment is not approved and will not be allowed. Some foods that are reheated may require a cooker/holder if there is no stove or microwave oven to bring them to a safe temperature in a short time.
- 3. Domestic (household) cooling equipment and wet ice are not approved and will not be allowed to maintain foods at safe, cold temperatures. Cooling equipment that complies with NSF International standards must be provided.

#### VIII) Electricity and Water:

- 1. A sufficient number of conveniently located electrical outlets must be provided for all food vendors that require mechanical refrigeration.
- 2. Water must be from an approved, inspected source. Water used for food preparation must be dispensed from an approved faucet and/or hose that meets NSF International Standards.
- 3. All connections to the water supply piping must be protected with an air gap or an approved backflow preventer.
- IX) Garbage and rubbish must be disposed of in an approved receptacle. Receptacles must be provided for the customers to deposit waste materials when samples are given.
- X) The Farmer's Market does not have the proper equipment to safely conduct on-site cooking. Vendors wanting to cook/grill food samples will be given consideration on a case-by-case basis. Requests must be submitted, in writing, to our office.

## XI) Mobile Food Vehicles:

- 1. The Farmer's Market does not have an approved commissary for food preparation; therefore, food preparation on-site is not approved and will not be allowed.
- 2. Self-contained mobile food vehicles may be allowed for on-site food preparation, but if the mobile food vehicle vendor is not a member of the Farmer's Market they are not allowed to sell more than twenty-one (21) days, during the year, at the downtown Farmer's Market location.